

PICI PASTA WITH ÈCACIOEPEPE SAUCE, DORATI TOMATOES AND GUANCIALE



Chef: Maurizio Ferrari

Method

Serves 4

Cook the Pici in a pot with plenty of boiling salted water. Meanwhile, in a frying pan warm up the Ècacioepepe sauce with a some of the pasta's cooking water. Drain the Pici and add them to the sauce, toss for a minute and plate up. Garnish with some Dorati tomatoes, freshly ground black pepper, crispy guanciale and a few leaves of watercress.

Menù Ingredients

12 Dorati - TN1
240g Ècacioepepe - S4QX
80g Guanciale cotto affumicato - 2T9
q.b. Pepe nero macinato - 1229

Ingredients

320g Pici pasta
80g Crunchy Guanciale
to taste Black pepper
to taste Watercress leaves